

Yeast bread is on the rise and something "Best of All" is bound to happen!

QUICK TWIST ROLLS

- 2 cups sifted all purpose flour
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 3 tablespoons soft shortening
- 1 beaten egg (save 1 tablespoon for topping)
- 1 pkg. special active dry yeast (or 1 cake compressed yeast)
- 1/4 cup warm water (110°-115°)
- 1/4 cup scalded milk

Measure all dry ingredients and shortening together and blend. Add yeast to warm water; let stand a few minutes. Scald milk, pour into bowl. Cool to lukewarm, then add the egg, yeast mixture and half the flour mixture. Beat until smooth.

Add the remaining ingredients, mixing until well blended. Scrape down dough from sides of bowl. Cover and let rise in warm place (for a cozy rising place, put bowl or pan on a rack over a bowl half full of water; keep water hot), 20 to 30 minutes, or until doubled.

Meanwhile grease two cookie sheets. Have topping ready: 1 tablespoon beaten egg, 1 tablespoon soft butter, sesame, poppy or celery seeds.

Punch down raised dough. Toss onto lightly-floured cloth-covered board. Turn over several times. Roll to an 8 x 18-inch rectangle. Brush half the rectangle, the long way, with the soft butter. Fold unbuttered half over buttered, pressing gently into a rectangle 4 x 18-inches. Cut dough in 1-inch wide strips.

Take strips by ends and twist several times. Leave straight or curve as they are placed on the cookie sheets. Brush with the egg and sprinkle with seeds. Let rise in warm place 15 minutes. Preheat oven to 425°. Bake twists 10 to 15 minutes, or until golden brown. Cool on rack a few minutes before serving. Makes 1 1/2 dozen twists.

ORANGE LATTICE COFFEE CAKE

Dough:

- 1 cake compressed yeast (or 1 pkg. active dry yeast)
- 1/4 cup lukewarm water
- 2/3 cup butter
- 1/2 cup sugar
- 1 teaspoon salt
- 4 eggs, beaten
- 3/4 cup light cream
- 4 cups sifted all purpose flour
- 1/4 cup flour, sifted (for lattice strips)
- 1 egg, beaten

Orange Filling:

- 2/3 cup butter
- 2/3 cup blanched chopped almonds
- 2/3 cup sugar
- 2/3 cup orange marmalade

Crumble yeast into water, stir and let stand. Cream together butter, sugar; add salt, eggs and beat well.

Combine yeast mixture with light cream. To butter mixture, alternately add flour, yeast-cream mixture in thirds. Mix well but do not beat.

Reserve one cup dough. Spread remainder in two foil-lined 9 x 9 x 2-inch pans. Allow foil to extend up over two edges of pan. Lightly grease section of foil in pan.

Combine Filling ingredients. Mix well and spread over dough.

Blend 1/4 cup flour into reserved dough. Roll dough into rectangle and cut into 12 9 x 1-inch strips. Arrange six strips, lattice fashion, over filling in each pan; brush with beaten egg. Cover with foil. Let rise in warm place until almost double in bulk (45 to 60 minutes).

Bake 30 to 35 minutes at 400°. Grasp edges of foil and remove coffee cake to serving platter. Serve warm. Makes two 9 x 9 x 2-inch coffee cakes.

APRICOT BABA

Prize Winner in 5th Grand National Bake-Off

- 1 pkg. active dry yeast (or 1 cake compressed yeast)*
- 1/2 cup lukewarm scalded milk
- 1/2 cup all purpose flour
- 1 tablespoon sugar
- 1/2 cup butter
- 3 tablespoons sugar
- 3 beaten eggs
- 1 tablespoon grated lemon rind
- 1/2 teaspoon salt
- 1 1/2 cups all purpose flour
- 1/2 cup apricot jam

* For dry yeast dissolve in 1/4 cup warm water (110-115°) and use only 1/4 cup lukewarm milk in recipe.

Soften yeast in milk, cooled to lukewarm. Add flour and sugar; beat until smooth. Cover with foil. Let rise in warm place until doubled in size, about 30 minutes.

Cream butter. Add sugar, creaming well. Add eggs, lemon rind and salt; beat well. Blend in flour. Add the risen yeast mixture. Beat with electric mixer or spoon 6 to 8 minutes. Turn into greased 9 or 10-inch ring mold or tube pan; cover. Let rise in warm place until doubled in size, about 45 minutes.

Bake at 350° for 40 to 45 minutes. Prick top with fork. Invert onto large piepan or plate and remove pan. Pour Baba Sauce over top and sides of hot cake. Spread with apricot jam. Let stand until most of sauce is absorbed before serving.

Baba Sauce: Combine 1 cup sugar and 1 cup strong tea in saucepan. Bring to a boil; cook 5 minutes. Cool; add 2 teaspoons almond extract.

SAVORY CHICKEN BREAD BAKE

Prize Winner in 8th Grand National Bake-Off

- 1 pkg. active dry yeast (or 1 cake compressed yeast)
- 1/4 cup warm water
- 1/2 cup scalded milk
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 unbeaten egg
- 2 1/2 cups sifted all purpose flour
- 1 can cream of mushroom soup
- 1/2 cup milk

Soften yeast in water. Combine milk, sugar and salt in mixing bowl; cool to lukewarm. Stir in egg and the softened yeast. Gradually add flour to form a soft dough. Let rise in warm place (85° to 90°) until light and doubled in size, 1 to 1 1/2 hours.

Meanwhile prepare Savory Chicken: Simmer 1/2 cup chopped celery and 1/2 cup chopped onion in 1/2 cup water until tender. Drain. Add 1/2 cup butter, 1/2 cup (4-oz. can) chopped mushrooms and 2 tablespoons chopped pimiento. Heat just till butter melts. Stir in 3 cups diced cooked chicken, 1/2 teaspoon salt, 1/2 teaspoon pepper and 1/2 teaspoon poultry seasoning.

Add Savory Chicken to risen dough; mix well. Turn into well-greased 9 x 9 x 2-inch pan or 2 1/2-quart casserole. Cover; let rise until light and doubled in size (about 45 minutes).

Bake at 425° for 20 to 25 minutes until golden brown. Serve hot with sauce made by heating 1 can cream of mushroom soup with 1/2 cup milk. Serves 8.

One recipe bakes two Orange Lattice Cakes. Cut foil extra long to line second Cake.



Chicken bakes right inside this crusty-topped bread. More than just a bread — it's a main-dish casserole!



Quick Twists — yeast does the work in these no-knead, easy-to-shape rolls.



Yeast bread becomes dessert with showy Apricot Baba — moist textured.